



Coconut Macaroons

Servings 1 dozen

Ingredients

- 2/3 cup all-purpose flour
- 5½ cups flaked coconut (14oz)
- 1/4 tsp. salt
- 1 ¾ cups (14 ounce) sweetened condensed milk
- 1 tsp. vanilla extract
- 1 tsp. almond extract
- 12 maraschino cherries (1 for each)



Directions

1. Preheat oven to 325 degrees F
2. Line cookie sheets with parchment paper
3. In a large bowl, stir together the flour, coconut and salt
4. Mix in the vanilla and almond extract into the condensed milk
5. Stir in the condensed milk mix, then using your hands mix until well blended
6. Time permitting, otherwise skip, put into flat wide pan, cover, and cool batter in fridge for about 15 minutes
7. Use a disher to drop dough onto the prepared cookie sheets. Cookies should be about golf ball size
8. Shape with wet hands to prevent sticking and top with a maraschino cherry
9. Bake for about 15 minutes in the preheated oven, until coconut is toasted
10. Let cool for a few minutes, transfer to cooling rack



Pumpkin Cupcakes with Maple Buttercream Frosting

Servings 12

Ingredients

Cupcakes:

- 1½ eggs, slightly beaten
- ¼ cup and 1 tsp. vegetable oil
- ¾ cup sugar
- 1 7/8 cups (15 ounce) canned pumpkin puree
- 2/3 cup all-purpose flour
- 1 tbsp. and 1 ½ tsp. Corn Starch
- 1 ½ tsp. spice-islands pumpkin pie spice
- ¾ tsp. baking Powder
- ¼ tsp. baking soda
- ¼ tsp. salt



Frosting:

- 4 ounce bar cream cheese, at room temperature
- 1/8 cup (1/4 stick, or 2 tbsp.) margarine, at room temperature
- 1 cup confectioners' sugar (icing sugar)
- 1/8 cup pure maple syrup
- 1/8 tsp. fine sea or table salt

Directions

1. Make the cupcakes:
 - a. Heat oven to 350° F and line one 12-cup muffin tin with paper liners.
 - b. Blend the eggs, oil, sugar, and pumpkin in a large mixing bowl; set aside
 - c. Stir together dry ingredients in a separate bowl
 - d. Add dry ingredients to pumpkin mixture and beat until well blended (do not over-mix)
 - e. Pour batter into the lined muffin tins. Fill about 2/3 full
 - f. Bake until golden brown (toothpick inserted in the center of a cupcake should come out clean) about 20 to 24 minutes
 - g. Transfer the cupcakes to a wire rack and let cool completely before frosting
2. Make the frosting:
 - a. Using an electric mixer, beat the cream cheese, margarine, confectioners' sugar, maple syrup, and salt on high until light and fluffy, 3 to 5 minutes, scraping down the sides of the bowl as necessary
 - b. Frost the cupcakes